

CLAIMS

1. Flavour precursors having the formula

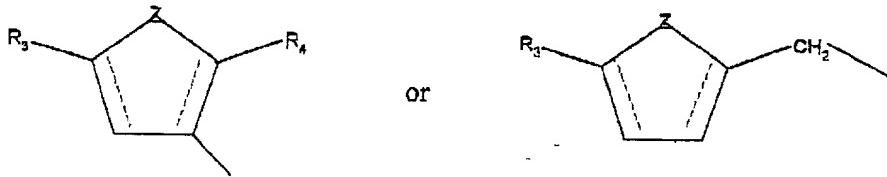
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wherein

R_1 is a heterocyclic radical selected from the group consisting of

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wherein Z is an oxygen or a sulphur atom, R_3 and R_4 represent hydrogen or an $C_1 - C_4$ alkyl group and the symbol ———— represents a single or double bond, and

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R_2 is derived from a group of primary alcohol compounds consisting of $C_1 - C_{18}$ alkanols, glycerol and mono-, oligo- and polysaccharides, wherein the oxygen of the R_2-O- moiety is attached to a primary carbon atom of R_2 .

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2. Flavour precursor according to claim 1, wherein the precursor is selected from the group consisting of O-ethyl-S-(2-furylmethyl)thiocarbonate, O-ethyl-S-(2-methyl-3-furyl)thiocarbonate and O-ethyl-S-(2,5-dimethyl-3-furyl)thiocarbonate.

3. Foodstuff, provided with a flavour precursor according to claim 1 or 2.

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4. Foodstuff, provided with 0.0001-100 ppm, preferably 0.001-20 ppm of a flavour precursor according to claim 1 or 2.

5. Process for the flavouring of foodstuffs by converting the flavour precursors according to claim 1 or 2, incorporated in the foodstuff according to claim 3 or 4 at an elevated temperature of from 70 to 150 °C in an aqueous medium.

5 6. Use of the flavour precursors according to claim 1 or 2 in the manufacture of foodstuffs as well as foodstuff flavours.